



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



PINOT NOIR 2022

CLAIM 431 VINEYARD, CENTRAL OTAGO

COLOUR

Deep ruby.

NOSE

Fresh dark berries and sweet cherry aromas are complemented by delicate floral notes and spicy oak.

PALATE

The elegant and layered palate features lingering acidity and ripe tannins. Dark berry notes provide freshness and texture. Warming oak spice rounds it out and leads into a long, refreshing finish.

THE VINEYARD

All the fruit was sourced solely from our Claim 431 Vineyard in Bendigo, Central Otago. Free draining loam soils over schist gravel makes this sub-region a natural home for growing outstanding Pinot Noir. The huge diurnal (day/night) temperature shifts which are typical of the region, add to the structure and increased flavour concentration in the fruit.

COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand harvested and gently destemmed. After a week long cold soak, the fruit, which included 40% whole bunch, was fermented using indigenous yeasts and plunged to extract vibrant colour, flavour and delicate tannin structure. The wine was then pressed into a mix of new and old French oak barrels to mature for 12 months. Natural malolactic fermentation began at the beginning of spring.

SEASON CONDITIONS

2022 was a classic Central Otago growing season. Conditions were dry and warmer than normal, though some wet weather hit toward the end of the season. Fortunately, the fruit was in fantastic condition and when it was hand picked it was perfectly ripe and bursting with delicious flavour.

WINE ANALYSIS

Alcohol	14%
Acidity (TA)	5.4 g/L
pH:	3.65

CELLARING

Ready to drink now. Cellar up to eight years.

SERVE

At room temperature.

SUGGESTED FOOD MATCH

Roast beef, yorkshire puddings and horseradish sauce.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer

Taste the adventure



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